

Small Batch Cream of Chicken Soup with Rice

From the Kitchen of Deep South Dish

INGREDIENTS

- 4 cups homemade or commercial chicken stock/broth (like [Kitchen Basics](#))
- 1/2 cup chopped onion
- 1 large rib celery, minced
- 1 tablespoon minced garlic
- 1-1/2 cups cooked chicken, chopped
- 1 (15 ounce) can creamed corn
- 1 cup cooked rice
- 1/2 cup whole milk or half and half
- 1/2 teaspoon salt
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon Cajun or Creole seasoning, optional
- 1/4 teaspoon each dried herbs (I used parsley, thyme and marjoram), or to taste

INSTRUCTIONS

1. Bring chicken stock to a boil and add the garlic and celery. Reduce heat and simmer for 10 minutes.
2. Add the chicken, rice and creamed corn to the stock, return to a boil, reduce to a simmer and cook for another 10 minutes.
3. Stir in milk or half and half, seasonings and dried herbs; heat through thoroughly.
4. Taste and adjust seasonings.

NOTES

Add in frozen mixed veggies.